

KITCHEN

Trendspotting

More than the humble cooking hub of yesteryear, the kitchen has evolved to become a sophisticated and stylish space for cooking, dining and entertaining. With some incredible new innovations and integrative designs on the horizon, we're taking notice – the kitchen is the new cool.

One of the world's leading trade shows responsible for setting future trends in kitchen design is Eurocucina, held bi-annually in conjunction with Salone del Mobile in Milan. Product manufacturers and designers flock from around the world to see a showcase of what is to come on to the market over the following two years.

Kim Duffin and his team at Sublime Architectural Interiors were in attendance at the last show, hunting down fresh finds and inspiration. "It is always a great opportunity for us to meet with product developers to discuss the needs of Australian consumers," says Kim. "There is often a delay in getting the full range of products to Australia, so this way we can see them first and start incorporating them into our designs while we wait for them to land."

"Kitchen design is still tending towards the contemporary linear look with a strong connection between kitchen/dining and living, with cabinets flowing from the kitchen into the living area via open shelving and flyovers," says Kim of the show's mood. "And industrial remains a definite trend too, with personality drawn in from the use of timber grains and solid colours."

Here he shares with us some of the stand out trends to emerge from Eurocucina.





The rangehood is still a hero piece in the kitchen, being used more as a feature to bring personality into the space. Make a real style statement with the acid green 'Bella' by Aran Cucina (left) – super funky and definitely brave and bold! aran.it

Appliances are no longer a stand alone feature but blend in with their surroundings. Miele's compact ovens, microwave and steam ovens (right) streamline a modern kitchen. miele.com.au



Handleless is still the way to go, and there's ongoing thought into the ergonomics of the kitchen, i.e. storage at your finger tips, more drawers, lift up doors used to raise hidden storage and different table heights to create functionality. The wall-mounted tempered glass 'Jolie' rangehood by Faber (left) keeps the look clean and sleek. faberspa.com



Kitchens are becoming more sensual, with tactile surfaces that make you want to reach out and touch them. New stone and solid surfaces on doors and drawer fronts is something being explored further. Idea by Snaidero (below) combines rigorous, smooth lines with surfaces like rough granite. snaidero.com



Open shelving is being used more and more as a subtle room divider between living and kitchen, like the Orange Evolution system by Snaidero (above). snaidero.com



As cabinetry is still very square and linear, appliances are becoming more circular to soften the hard edges. The savvy 'Audrey' rangehood by Elica looks like pendant lighting. elica.com